

Tom Yum Soup

4-6 C good chicken stock	Handful of Shitake mushrooms, sliced
4 T Lemongrass, soaked overnight (or 1 stalk fresh)	3/4 C Broccoli florets
3 Kaffir Lime leaves	12 Medium shrimp, raw, peeled
3-4 cloves of garlic, minced	1/2 can Coconut milk
1/2 t dried crushed red chili	1 T fresh lime juice
3 T fish sauce	1/3 C fresh Cilantro, chopped

Pour stock into a deep pot and bring to a boil.

Add the lemongrass and boil for 1-2 minutes more. Add garlic, chili, Kaffir lime leaves* and mushrooms. Reduce heat to medium and simmer 1-2 minutes. Add the shrimp and broccoli.

Simmer 3-4 minutes or until shrimp is pink and plump.

Reduce heat to medium-low and add the coconut milk, fish sauce and lime juice. Stir well to combine and gently simmer until hot throughout. Serve in bowls with fresh cilantro over top.

Note: This soup is best served when it's just done, while the broccoli still has a nice bright color and firmness, and the coconut milk has a fresh taste. It's quick enough to make, so we wouldn't recommend making it ahead of time.

*To prepare the Kaffir lime leaves, fold each one (or a stack of 2 or 3) in half lengthwise on a cutting board. Using a sharp knife (or scissors) cut away the central vein and stem. Cut the remaining half-moon shaped leaves into thin strips.

Captain's Note:

This version, "Tom Yaa", uses Coconut milk. In Thailand, a strictly traditional Tom Yum would be made with evaporated milk, or even no milk at all. Of course, there are many versions...ask any Thai cook!